



WEINGUT  
BRÜNDLMAYER

## Ried Kammerner Lamm 1<sup>er</sup>

Grüner Veltliner

2020

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in the wine-growing region. The soil which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger formation, which contain little or no lime, reach close to the surface.

Grapes from this site reach a high degree of ripeness and concentration, which bring a generous expression more generally associated with Burgundy varieties. While “Lamm” is the quintessence of a monumental Grüner Veltliner, it abandons the lightness and prickle that Grüner Veltliner usually stands for.

Physiologically ripe and botrytis-free grapes were harvested in small cases and transported as expediently as possible into the winery. Grapes are handled carefully without the use of pumps, then slowly and gently pressed to allow some skin contact yet avoiding the transfer of too harsh tannins or cloudy residues into the must.

The must ferments in 2 to 3 years old 300-liter Austrian oak (and partly new acacia) casks. After fermentation the wine is raked into 2.500-liter oak or acacia barrels, together with 5 to 10 % of the lees where it remains until bottling.

### Tasting Note:

Impressive, very individual bouquet still marked by noble reduction, fine yeasty spice and a touch of toasty, flinty minerals, while only reluctantly showing hints of white flowers, pome fruit, green nuts and a touch of exotic fruit; starting creamy, then fresh and bone dry, again with many fragrant hints of divers fruit (like above), followed by minerals and spice, very impressive is the great balance, elegance and persistence until to the almost salty final: This is finest, cool climate white wine!



### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Kammerner Lamm  
**Soil Type:** Clay  
**Elevation:** 215 – 285 m  
**Slope Face:** S

**Harvest Date:** 10.10. and 20.10.2020  
**Skin Contact:** up to 2 hours  
**Ageing:** small/big wooden casks  
**Bottling Date:** 22<sup>nd</sup> March 2022

### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 6.4 g/l  
**Residual Sugar:** dry

**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, pork, duck,  
Asian Cuisine

**Bottled in:**  
75cl – 150cl – 300cl

AT-BIO-402  
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